the Collection

britannia

Your life. Our passion

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With Britannia, you always come home to quality. Our products help to make the kitchen the centre of the home, bringing families together through inspirational cooking. Britannia quality extends across the home to support every aspect of modern living with elegance and dependability. While styles change over the years, our standards do not. We believe in design you can see, craftsmanship you can feel and reliability you can count on. Our latest collection embodies these values in appliances packed with features, designed to impress and built to last.

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Britannia oven functions

Britannia's 90cm and 60cm ovens feature nine functions, so you can use the most suitable cooking style for each recipe. By selecting different elements within the oven, you can ensure that the heat is directed to the required cooking area. Our four-function 40cm and 30cm ovens also incorporate a rotisserie.

NINE-FUNCTION OVEN

Conventional cooking

Good for:
- Roasting
- Baking

Suitable for roasting meats and baking on one shelf only, e.g. bread, fruitcakes.

Bottom element only

Good for:
- Slow cooking
- Pastry flans

Suitable for the slow cooking of stews and casseroles and for cooking pizzas and sweet or savoury flans at high temperatures.

Top element only

Good for:
- Lasagne, moussaka and cottage pie
- Cauliflower cheese

Generates a more delicate heat and is generally used for browning lasagne, moussaka, cottage pie, cheese toppings on gratin dishes.

Fan assisted oven

Good for:
- Baked fish
- Roast meats and poultry
- Braised vegetables

This is also the most suitable function for frozen potato products and breaded or battered fish and chicken.

True fan oven

Good for:
- Small cakes and biscuits
- Savoury canapés

Allows several kinds of food to be cooked at the same time on several shelves, e.g. batch baking of cakes and biscuits.

Pizza function

Good for:
- Pizzas, pastry or flat breads

The lower element ensures a perfectly cooked base, while a gentle all-round heat browns the topping.

Traditional grilling

Good for:
- Bread based snacks

Suitable for snacks such as crumpets, muffins, teacakes and Welsh rarebit.

Fan assisted grilling

Good for:
- Chops and sausages
- Chicken portions
- Mixed grills

The grill directs heat downwards. The fan then circulates the hot air, reducing the need to baste and turn. Ideal function for cooking chops, sausages etc.

Quickstart and defrost

Good for:
- Safe defrosting and thawing of desserts

Quickstart provides a fast preheat system, 0-200°c in 6 minutes in a 60cm oven. Defrost is for the safe defrosting of small items such as fish and poultry pieces and is ideal for the gentle thawing of cream cakes and desserts.

Rotisserie

Good for...
- Chicken, pork, duck and other game

Uses grill element to minimise spitting and maintain a clean oven.

Note: The maximum weight for the rotisserie is 3.5kg.

Cooking features

Quickstart
A fast preheat system to kickstart cooking.

Stainless steel griddle
Quick and healthy cooking option.

Meat probe
The perfect roast every time.

9 function electric oven
Packed with innovative features.

4 function electric oven
Versatile cooking options.

Rotisserie
Spit-roasting for succulent results.

Grill elements in both ovens
Perfect for preparing multiple courses.

Fully automatic programmer
Lets you know the moment dinner's ready.

Adjustable grill
Stay in full control of your cooking.

5kW dual wok burner
High power, high performance burner.

Each cooking feature is explained in detail within the product section.

Hotplates and induction technology

Induction technology

Made of hardwearing glass, induction hobs only work when a ferrous pan is placed on the surface and heat stops when the pan is removed. Induction hobs require a smooth, flat pan base of the same diameter to the heat zone. Any pan where a magnet sticks to the base can be used, including cast iron, enamelled steel or stainless steel pans with a magnetic base.

Energy saving

Heat is only generated through the area that's actually touching the pan, meaning that induction cooking is a lot more efficient than either gas or ceramic. Moreover, the induction zone automatically switches off when the pan is removed.

Control and precision

Thanks to 9 different power settings, the slow, gentler cooking required by delicate dishes is just as manageable as rapid boiling.

A booster function is available for each induction zone. It increases the power output of the selected zone by borrowing power from another cooking zone. The extra powerful heat is ideal for wok cooking.

The auto heat-up function gives an initial boost to the normal output to bring the pan up to temperature rapidly. The heat then reduces automatically to the chosen output level. This function is suitable for cooking large pans of pasta.

Safety

Induction provides the safest way of cooking on a Britannia. When the Child Lock is activated, all hob cooking areas are switched off and cannot be switched on accidentally. When a zone is too hot to touch due to residual heat from the pan after cooking, the Residual Heat Indicator "H" will appear in the digital display. The induction hob has pre-programmed maximum operating times which depend on the power level being used. It automatically switches itself off if these times are exceeded. Moreover, the induction zones reduce power automatically if a pan overheats.

Time to boil two pints of water	
Induction	**5 minutes**
Gas	**9 minutes**
Ceramic	**11 minutes**

Gas cooking

Gas cooking is the most popular form of hob cooking. Britannia gas hobs offer a versatile range of gas burners for your cooking pleasure. From poaching to stir-fry, from delicate sauces to meaty stews, there is a burner for every style of food preparation. Britannia small burners are ideal for melting butter or heating small amounts of liquid, while the large, rapid burners can be used for heating soups or casseroles. Dual wok burners are great when cooking meat or fish, stir-fried vegetables or boiling large amounts of water for pasta.

Safety

All Britannia gas burners come with flame failure devices for safety. A flame failure device shuts off the gas supply to a burner if the flame is accidentally extinguished.

Chef Top and Stainless Steel Griddle

Britannia offers a healthy cooking option with the professional Chef Top centred around the teppanyaki style of cooking. This fantastic feature not only helps the domestic gourmet revolutionise the entire cooking experience of creating a stir-fry, it is also fantastic for cooking breakfasts and a wealth of main courses.

The Chef Top is available for all Britannia range cookers. The 120cm Delphi and Fleet models also include an electric stainless steel griddle as standard. This can be used in the same way as the Chef Top.

LPG

All Britannia gas burners can be converted for bottled gas (LPG). Our factory can do the conversion for you as long as the conversion is requested when ordering.

The Britannia range at a glance

Delphi See page 10

Size	Colour	Hob Top
120cm	G G G	Gas
110cm XG*	G G G	Gas or Induction
100cm XG*	G G G	Gas or Induction
100cm twin	G G G	Gas or Induction
90cm twin	G G G	Gas or Induction
90cm single	G G G	Gas or Induction

Features

Gas hotplate	Single pressed hob
Flame failure devices	Yes
Cast iron pan supports	Individual pan supports on 100cm and 110cm models (twin pan supports on 90cm and 120cm models)
Clock	Digital clock, minute minder and electronic programmer
Doors	Triple glazed
Stay-clean oven liners	Yes
Storage compartment	Soft close drawer
Energy efficiency rating	A
Height adjustable legs	Yes*
Meat probe	Yes
Removable roof tray	Yes
Shelves included	Heavy duty oven shelves, one set of telescopic runners

Q Line See page 38

Size	Colour	Hob Top
100cm XG*	G	Gas or Induction
100cm twin	G	Gas or Induction
90cm twin	G	Gas or Induction
90cm single	G	Gas or Induction

Features

Gas hotplate	Single pressed hob
Flame failure devices	Yes
Cast iron pan supports	Individual pan supports (twin pan supports on 90cm models)
Clock	Digital clock, minute minder and electronic programmer
Doors	Triple glazed
Stay-clean oven liners	Optional
Storage compartment	Yes
Energy efficiency rating	A
Height adjustable legs	Yes*
Removable roof tray	Yes
Shelves included	Standard oven shelves

Colourange

A truly unique Britannia oven can be yours with our colour matching service. See page 58 for more details.

The Britannia range consists of four product families, offering different styles, features and benefits to suit the requirements of all cooking enthusiasts. This guide will assist you in making your selection. The chart highlights the colours and sizes available for each style. 100cm XG and 110cm XG models have a dedicated grill compartment plus two ovens.

Fleet See page 24

Size	Colour	Hob Top
120cm	M M M	Gas
110cm XG*	M M M	Gas or Induction
100cm XG*	M M M	Gas or Induction
100cm twin	M M M	Gas or Induction
90cm twin	M M M	Gas or Induction
90cm single	M M M	Gas or Induction

Features	
Gas hotplate	Single pressed hob
Flame failure devices	Yes
Cast iron pan supports	Individual pan supports on 100cm and 110cm models (twin pan supports on 90cm and 120cm models)
Clock	Digital clock, minute minder and electronic programmer
Doors	Triple glazed
Stay-clean oven liners	Yes
Storage compartment	Soft close drawer
Energy efficiency rating	A
Height adjustable legs	Yes*
Removable roof tray	Yes
Shelves included	Heavy duty oven shelves, one set of telescopic runners

Wyre See page 48

Size	Colour	Hob Top
100cm XG*	M M	Gas or Induction
100cm twin	M M	Gas or Induction
90cm twin	M M	Gas or Induction
90cm single	M M	Gas or Induction

Features	
Gas hotplate	Single pressed hob
Flame failure devices	Yes
Cast iron pan supports	Individual pan supports (twin pan supports on 90cm models)
Clock	Digital clock, minute minder and electronic programmer
Doors	Triple glazed
Stay-clean oven liners	Optional
Storage compartment	Yes
Energy efficiency rating	A
Height adjustable legs	Yes*
Removable roof tray	Yes
Shelves included	Standard oven shelves

*XG models are all fitted with leveling feet

Colour options

Stainless steel
Gloss black
Gloss cream
Gloss red
Matt black
Matt cream
Matt burgundy

M = Matt
G = Gloss

Delphi

The Delphi perfectly encapsulates Britannia quality and innovation. Sleek, modern looks and professional standard features represent cutting-edge design, yet our flagship model retains a reliability and ease of use to make it the centre of any home for years to come.

Delphi 120cm

RC-12TG-DE-S

9

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (both ovens)
- Electric stainless steel griddle
- Meat probe (left oven)
- 9 function electric ovens
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 5kW dual wok burner

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners (left oven)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
Two wire shelves, one grill pan with trivet

Stainless Steel cover
For electric griddle

Dimensions

Cooker
(W) 1195mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Optional accessories

- Cast iron griddle
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

- Stainless steel
- Gloss black
- Gloss cream
- Gloss red

Hob options

Gas hotplate - six brass burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW
One electric griddle	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-12TG-DE-S
Delphi gloss black	RC-12TG-DE-K
Delphi gloss cream	RC-12TG-DE-CR
Delphi gloss red	RC-12TG-DE-RED

Recommended hood

Arioso

Available in matching colour

See pages 66-69 for more information

Delphi 110cm XG

RC-11XGG-DE-K

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- Meat probe (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Powerful adjustable grill in separate compartment
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure device to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic runners (left oven + grill compartment)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Grill compartment
Full sized roll-out grill pan with trivet

Dimensions

Cooker
(W) 1095mm x (H) 910 - 920mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Telescopic runners

See pages 78-81 for more information

Colour options

- Stainless steel
- Gloss black
- Gloss cream
- Gloss red

Hob options

Gas hotplate - six brass burners

Two dual wok burners	0.48 – 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-11XGG-DE-S
Delphi gloss black	RC-11XGG-DE-K
Delphi gloss cream	RC-11XGG-DE-CR
Delphi gloss red	RC-11XGG-DE-RED

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-11XGI-DE-S
Delphi gloss black	RC-11XGI-DE-K
Delphi gloss cream	RC-11XGI-DE-CR
Delphi gloss red	RC-11XGI-DE-RED

Recommended hood

Arioso

Available in matching colour

See pages 66-69 for more information

*Gas hob only

Delphi 100cm XG

RC-10XGI-DE-RED

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- Meat probe (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Powerful adjustable grill in separate compartment
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic runners (left oven + grill compartment)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Grill compartment
Full sized roll-out grill pan with trivet

Dimensions

Cooker
(W) 995mm x (H) 910 - 920mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Telescopic runners

See pages 78-81 for more information

Colour options

- Stainless steel
- Gloss black
- Gloss cream
- Gloss red

Hob options

Gas hotplate - six brass burners

Two dual wok burners	0.48 - 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-10XGG-DE-S
Delphi gloss black	RC-10XGG-DE-K
Delphi gloss cream	RC-10XGG-DE-CR
Delphi gloss red	RC-10XGG-DE-RED

Induction - 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-10XGI-DE-S
Delphi gloss black	RC-10XGI-DE-K
Delphi gloss cream	RC-10XGI-DE-CR
Delphi gloss red	RC-10XGI-DE-RED

Recommended hood

Arioso

Available in matching colour

See pages 66-69 for more information

*Gas hob only

Delphi 100cm twin

RC-10TG-DE-S

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- Meat probe (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners (left oven)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker
(W) 995mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

*Gas hob only

Colour options

- Stainless steel
- Gloss black
- Gloss cream
- Gloss red

Hob options

Gas hotplate - six brass burners

Two dual wok burners	0.48 – 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-10TG-DE-S
Delphi gloss black	RC-10TG-DE-K
Delphi gloss cream	RC-10TG-DE-CR
Delphi gloss red	RC-10TG-DE-RED

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-10TI-DE-S
Delphi gloss black	RC-10TI-DE-K
Delphi gloss cream	RC-10TI-DE-CR
Delphi gloss red	RC-10TI-DE-RED

Recommended hood

Spiritoso

Available in stainless steel and glass

See pages 66-69 for more information

Delphi 90cm twin

RC-9TI-DE-K

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- Meat probe (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 5kW dual wok burner*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners (left oven)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 254mm x (H) 354mm x (D) 428mm
(Gross: 38 litres, usable: 28 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

- Stainless steel
- Gloss black
- Gloss cream
- Gloss red

*Gas hob only

Hob options

Gas hotplate - six brass burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-9TG-DE-S
Delphi gloss black	RC-9TG-DE-K
Delphi gloss cream	RC-9TG-DE-CR
Delphi gloss red	RC-9TG-DE-RED

Induction - 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-9TI-DE-S
Delphi gloss black	RC-9TI-DE-K
Delphi gloss cream	RC-9TI-DE-CR
Delphi gloss red	RC-9TI-DE-RED

Recommended hood

Omaggio

Available in black glass with stainless steel

See pages 66-69 for more information

Delphi 90cm single

RC-9SG-DE-CR

9

2 YEAR
GUARANTEE

Features

Cooking
- QUICKSTART fast pre-heat system
- Meat probe
- 9 function electric oven
- Grill element in oven
- Fully automatic programmer and minute minder
- 5kW dual wok burner

Energy rating
- A-rated

Safety
- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply*

Cleaning
- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof tray
- Single piece pressed hob

Other features
- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners

Supplied with
Oven
Two wire shelves, one grill pan with trivet and handle

Dimensions
Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Oven internal
(W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

- Stainless steel
- Gloss black
- Gloss cream
- Gloss red

Hob options

Gas hotplate - six brass burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-9SG-DE-S
Delphi gloss black	RC-9SG-DE-K
Delphi gloss cream	RC-9SG-DE-CR
Delphi gloss red	RC-9SG-DE-RED

Induction - 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Delphi stainless steel	RC-9SI-DE-S
Delphi gloss black	RC-9SI-DE-K
Delphi gloss cream	RC-9SI-DE-CR
Delphi gloss red	RC-9SI-DE-RED

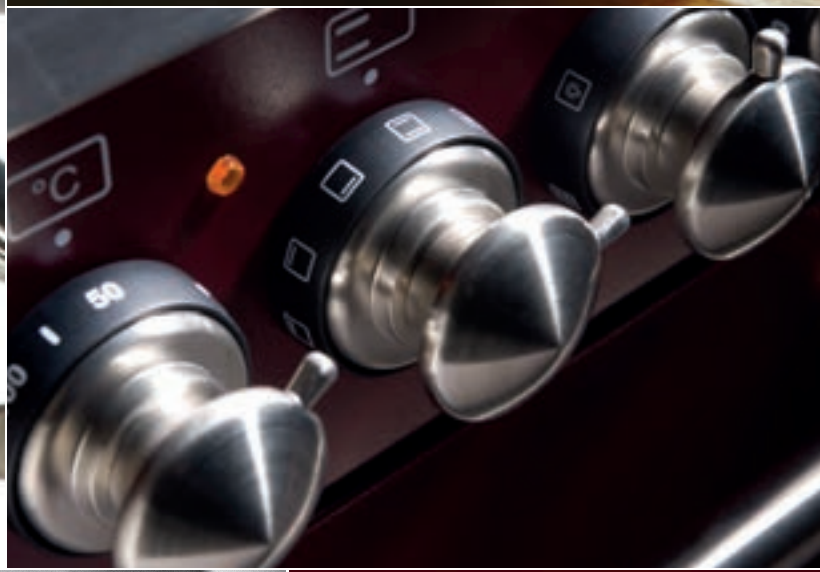
Recommended hood

Arioso

Available in matching colour

See pages 66-69 for more information

*Gas hob only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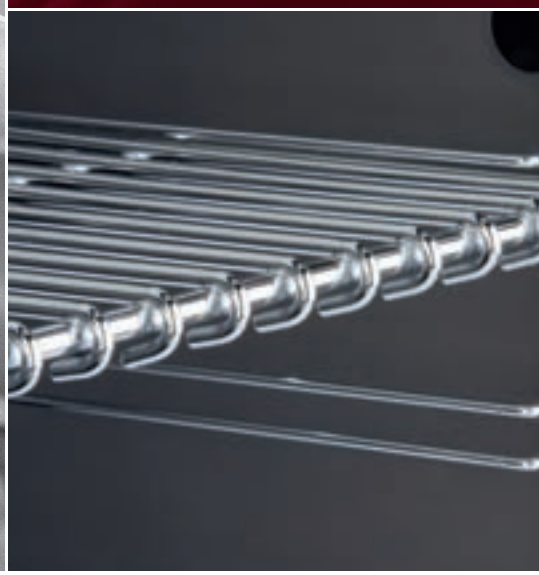


Fleet

On the outside, the curved windows and matt finish of the Fleet suggest a traditional style that would be right at home in a country kitchen. However, look inside to the professional functionality of such features as heavy duty shelves, telescopic runners and soft close drawers it's clear to see that the Fleet has everything the modern kitchen demands.

Fleet 120cm

RC-12TG-FL-BUR

9

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (both ovens)
- Electric stainless steel griddle
- 9 function electric ovens
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 5kW dual wok burner

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners (left oven)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
Two wire shelves, one grill pan with trivet

Stainless steel cover
For electric griddle

Dimensions

Cooker
(W) 1195mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Optional accessories

- Chef Top
- Cast iron griddle
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

- Matt black
- Matt cream
- Matt burgundy

Hob options

Gas hotplate - six brass burners	
One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW
One electric griddle	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Fleet matt black	RC-12TG-FL-K
Fleet matt cream	RC-12TG-FL-CR
Fleet matt burgundy	RC-12TG-FL-BUR

Recommended hood

Latour

Available in stainless steel

See pages 66-69 for more information

Fleet 110cm XG

RC-11XGG-FL-CR

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Powerful adjustable grill in separate compartment
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic runners (left oven + grill compartment)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Grill compartment
Full sized roll-out grill pan with trivet

Dimensions

Cooker
(W) 1095mm x (H) 910 - 920mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Telescopic runners

See pages 78-81 for more information

Colour options

- Matt black
- Matt cream
- Matt burgundy

*Gas hob only

Hob options

Gas hotplate - six brass burners

Two dual wok burners	0.48 – 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Fleet matt black	RC-11XGG-FL-K
Fleet matt cream	RC-11XGG-FL-CR
Fleet matt burgundy	RC-11XGG-FL-BUR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker

Product codes

Fleet matt black	RC-11XGI-FL-K
Fleet matt cream	RC-11XGI-FL-CR
Fleet matt burgundy	RC-11XGI-FL-BUR

Recommended hood

Latour (2tone)

Available in matching colour

See pages 66-69 for more information

Fleet 100cm XG

RC-10XGI-FL-BUR

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Powerful adjustable grill in separate compartment
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic runners (left oven + grill compartment)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Grill compartment
Full sized roll-out grill pan with trivet

Dimensions

Cooker
(W) 995mm x (H) 910 - 920mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Telescopic runners

See pages 78-81 for more information

Colour options

Matt black
Matt cream
Matt burgundy

*Gas hob only

Hob options

Gas hotplate - six brass burners

Two dual wok burners	0.48 – 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Fleet matt black	RC-10XGG-FL-K
Fleet matt cream	RC-10XGG-FL-CR
Fleet matt burgundy	RC-10XGG-FL-BUR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker

Product codes

Fleet matt black	RC-10XGI-FL-K
Fleet matt cream	RC-10XGI-FL-CR
Fleet matt burgundy	RC-10XGI-FL-BUR

Recommended hood

Latour (2tone)

Available in matching colour

See pages 66-69 for more information

Fleet 100cm twin

RC-10TG-FL-K

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners (left oven)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Grill compartment
Full sized roll-out grill pan with trivet

Dimensions

Cooker
(W) 995mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

Matt black

Matt cream

Matt burgundy

Hob options

Gas hotplate - six brass burners

Two dual wok burners	0.48 – 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Fleet matt black	RC-10TG-FL-K
Fleet matt cream	RC-10TG-FL-CR
Fleet matt burgundy	RC-10TG-FL-BUR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Fleet matt black	RC-10TI-FL-K
Fleet matt cream	RC-10TI-FL-CR
Fleet matt burgundy	RC-10TI-FL-BUR

Recommended hood

Latour

Available in stainless steel

See pages 66-69 for more information

*Gas hob only

Fleet 90cm twin

RC-9TG-FL-CR

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 5kW dual wok burner*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (left oven)
- Stay-clean liners for oven sides (right oven)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners (left oven)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 254mm x (H) 354mm x (D) 428mm
(Gross: 38 litres, usable: 28 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

- Matt black
- Matt cream
- Matt burgundy

Hob options

Gas hotplate - six brass burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Fleet matt black	RC-9TG-FL-K
Fleet matt cream	RC-9TG-FL-CR
Fleet matt burgundy	RC-9TG-FL-BUR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Fleet matt black	RC-9TI-FL-K
Fleet matt cream	RC-9TI-FL-CR
Fleet matt burgundy	RC-9TI-FL-BUR

Recommended hood

Latour (2tone)

Available in matching colour

See pages 66-69 for more information

*Gas hob only

Fleet 90cm single

RC-9SI-FL-K

9

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system
- 9 function electric oven
- Grill element in oven
- Fully automatic programmer and minute minder
- 5kW dual wok burner*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof tray
- Single piece pressed hob

Other features

- Heavy duty shelves
- Wok support*
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic runners

Supplied with

Oven
Two wire shelves, one grill pan with trivet and handle

Dimensions

Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Oven internal
(W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Optional accessories

- Chef Top*
- Cast iron griddle*
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

- Matt black
- Matt cream
- Matt burgundy

*Gas hob only

Hob options

Gas hotplate - six brass burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker

Product codes

Fleet matt black	RC-9SG-FL-K
Fleet matt cream	RC-9SG-FL-CR
Fleet matt burgundy	RC-9SG-FL-BUR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Fleet matt black	RC-9SI-FL-K
Fleet matt cream	RC-9SI-FL-CR
Fleet matt burgundy	RC-9SI-FL-BUR

Recommended hood

Brioso

Available in matching colour

See pages 66-69 for more information

Q Line

A nine-function oven offers all the versatility that a modern family could want, while the clean lines and the stainless steel or gloss black finish adds a touch of contemporary style to every kitchen. The wide range of cooking options ensures that a full family roast or a delicate soufflé can be tackled with ease.

Q Line 100cm XG

RC-10XGI-QL-K

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Powerful adjustable grill in separate compartment
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Leveling feet
- One hand ignition
- Telescopic runners (grill compartment)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Grill compartment
Full sized roll-out grill pan with trivet

Dimensions

Cooker
(W) 995mm x (H) 910 - 920mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Telescopic runners

See pages 78-81 for more information

Colour options

Stainless steel

Gloss black

*Gas hob only

Hob options

Gas hotplate – six aluminium burners

Two dual wok burners	0.48 - 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-10XGG-QL-S
Q Line gloss black	RC-10XGG-QL-K

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-10XGI-QL-S
Q Line gloss black	RC-10XGI-QL-K

Recommended hood

Omaggio

Available in black glass with stainless steel

See pages 66-69 for more information

Q Line 100cm twin

RC-10TG-QL-S

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker
(W) 995mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

Stainless steel

Gloss black

*Gas hob only

Hob options

Gas hotplate – six aluminium burners

Two dual wok burners	0.48 - 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-10TG-QL-S
Q Line gloss black	RC-10TG-QL-K

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-10TI-QL-S
Q Line gloss black	RC-10TI-QL-K

Recommended hood

Spiritoso

Available in stainless steel and glass

See pages 66-69 for more information

Q Line 90cm twin

RC-9TG-QL-K

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 5kW dual wok burner*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 254mm x (H) 354mm x (D) 428mm
(Gross: 38 litres, usable: 28 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

Stainless steel

Gloss black

Hob options

Gas hotplate – six aluminium burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-9TG-QL-S
Q Line gloss black	RC-9TG-QL-K

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-9TI-QL-S
Q Line gloss black	RC-9TI-QL-K

Recommended hood

Brioso

Available in matching colour

See pages 66-69 for more information

*Gas hob only

Q Line 90cm single

RC-9SI-QL-S

9

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system
- 9 function electric oven
- Grill element in oven
- Fully automatic programmer and minute minder
- 5kW dual wok burner*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof tray
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Oven
Two wire shelves, one grill pan with trivet and handle

Dimensions

Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Oven internal
(W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

Stainless steel

Gloss black

Hob options

Gas hotplate – six aluminium burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-9SG-QL-S
Q Line gloss black	RC-9SG-QL-K

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Q Line stainless steel	RC-9SI-QL-S
Q Line gloss black	RC-9SI-QL-K

Recommended hood

Arioso

Available in matching colour

See pages 66-69 for more information

*Gas hob only

Wyre

Solid doors and a matt finish give the Wyre a timeless, vintage appeal. It's a cooker that's perfect for entertaining, with a built-in rotisserie for succulent roasting and dual high power wok burners on the gas hob option for making sure there's plenty to go round.

Wyre 100cm XG

RC-10XGG-WY-CR

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Powerful adjustable grill in separate compartment
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Leveling feet
- One hand ignition
- Telescopic runners (grill compartment)

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Grill compartment
Full sized roll-out grill pan with trivet

Dimensions

Cooker
(W) 995mm x (H) 910 - 920mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Telescopic runners

See pages 78-81 for more information

Colour options

Matt black
Matt cream

Hob options

Gas hotplate – six aluminium burners

Two dual wok burners	0.48 - 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Wyre matt black	RC-10XGG-WY-K
Wyre matt cream	RC-10XGG-WY-CR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker

Product codes

Wyre matt black	RC-10XGI-WY-K
Wyre matt cream	RC-10XGI-WY-CR

Recommended hood

Brioso

Available in matching colour

See pages 66-69 for more information

*Gas hob only

Wyre 100cm twin

RC-10TG-WY-K

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 2 x 5kW dual wok burners*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker
(W) 995mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

Matt black

Matt cream

Hob options

Gas hotplate – six aluminium burners

Two dual wok burners	0.48 - 5kW each
One large burner	3kW
Three medium burners	1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Wyre matt black	RC-10TG-WY-K
Wyre matt cream	RC-10TG-WY-CR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Wyre matt black	RC-10TI-WY-K
Wyre matt cream	RC-10TI-WY-CR

Recommended hood

Latour

Available in stainless steel

See pages 66-69 for more information

*Gas hob only

Wyre 90cm twin

RC-9TI-WY-CR

9 4

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system (left oven)
- 9 function (left) electric oven
- 4 function (right) electric oven
- Rotisserie for spit-roasting (right oven)
- Grill elements in both ovens
- Fully automatic programmer and minute minder (left oven)
- 5kW dual wok burner*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven
Two wire shelves, one grill pan with trivet and handle

Right oven
One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Left oven internal
(W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal
(W) 254mm x (H) 354mm x (D) 428mm
(Gross: 38 litres, usable: 28 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

Matt black

Matt cream

Hob options

Gas hotplate – six aluminium burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker

Product codes

Wyre matt black	RC-9TG-WY-K
Wyre matt cream	RC-9TG-WY-CR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker

Product codes

Wyre matt black	RC-9TI-WY-K
Wyre matt cream	RC-9TI-WY-CR

Recommended hood

Latour (2tone)

Available in matching colour

See pages 66-69 for more information

*Gas hob only

Wyre 90cm single

RC-9SG-WY-K

9

2 YEAR
GUARANTEE

Features

Cooking

- QUICKSTART fast pre-heat system
- 9 function electric oven
- Grill element in oven
- Fully automatic programmer and minute minder
- 5kW dual wok burner*

Energy rating

- A-rated

Safety

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply*

Cleaning

- Removable oven door and inner glass panel
- Removable enamelled roof tray
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Oven
Two wire shelves, one grill pan with trivet and handle

Dimensions

Cooker
(W) 895mm x (H) 870 - 910mm x (D) 600mm

Oven internal
(W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Optional accessories

- Chef Top*
- Wok support*
- Cast iron griddle*
- Stay-clean liners
- Splashback
- Plinth kit
- Telescopic runners

See pages 78-81 for more information

Colour options

Matt black

Matt cream

*Gas hob only

Hob options

Gas hotplate – six aluminium burners

One dual wok burner	0.48 - 5kW
One large burner	3kW
Three medium burners	1.75kW each
One small burner	1kW

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker

Product codes

Wyre matt black	RC-9SG-WY-K
Wyre matt cream	RC-9SG-WY-CR

Induction – 5 zones

Front left zone	1100/1400 watts
Back left zone	1400/2000 watts
Central zone	2300/3000 watts
Front right zone	1100/1400 watts
Back right zone	2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker

Product codes

Wyre matt black	RC-9SI-WY-K
Wyre matt cream	RC-9SI-WY-CR

Recommended hood

Brioso

Available in matching colour

See page 66-69 for more information

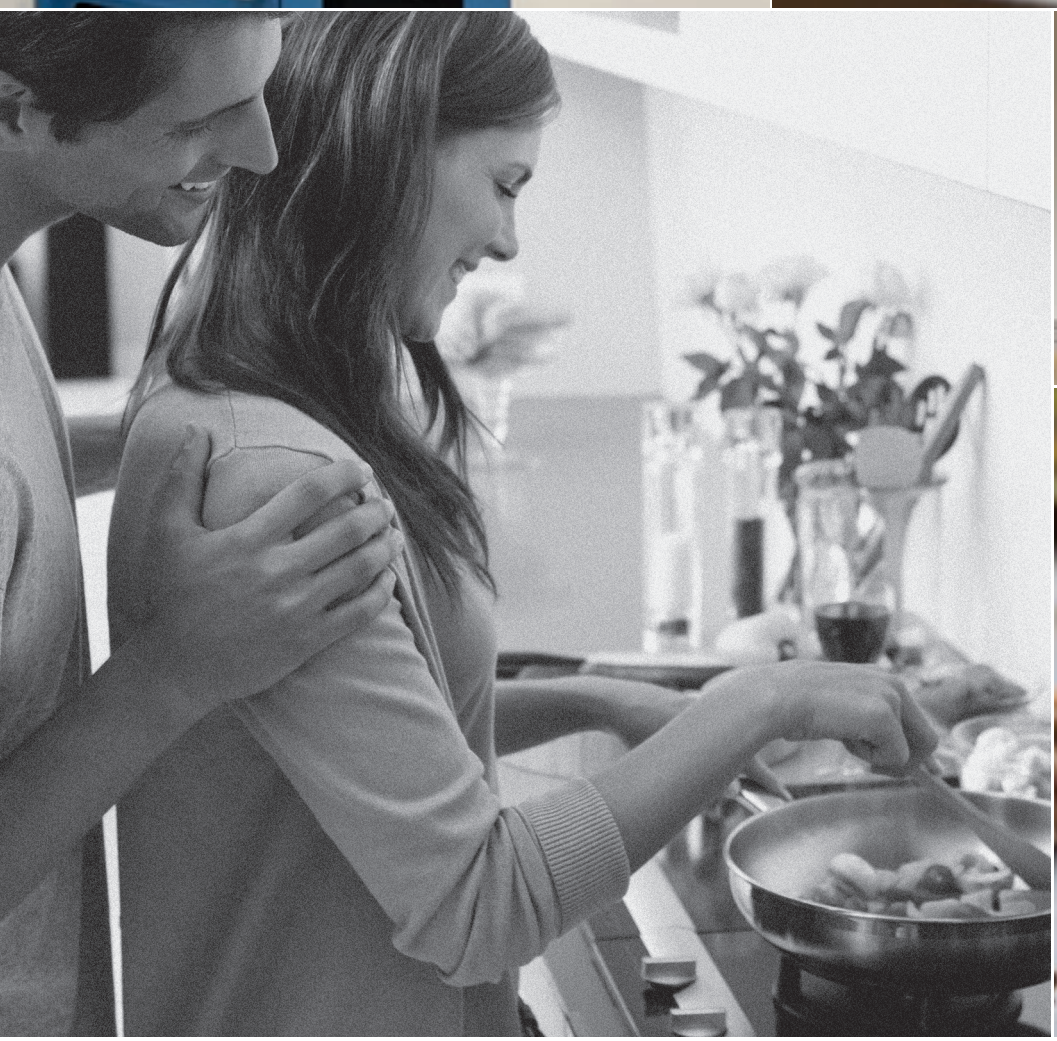
Colourange

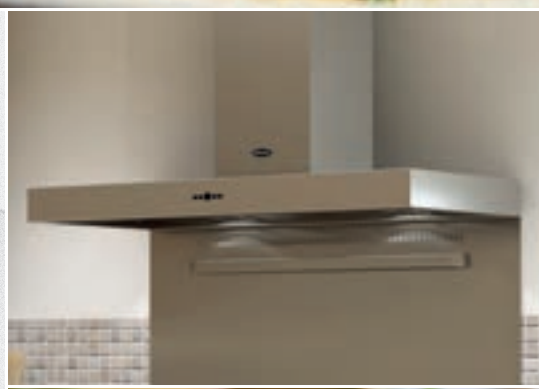
Great cooking requires imagination, so let your Britannia range cooker become a blank canvas for your unique style with Colourange.

Colourange allows people to take inspiration from the world around them and create a cooker that is truly unique. We can match any colour sample, so whether it's a shred of paper or a favourite dress, Colourange offers a cooker that perfectly complements your life and your style.

For more information on how to create your unique cooker visit www.britannialiving.co.uk/colourange

Image used for illustration purposes only.





Cooker hoods

Made to complement our range cookers in both style and performance, the Britannia hood collection offers high performance and solid good looks. Available in a range of sizes and colours, they help to make your kitchen complete.

Essential reading before deciding on a cooker hood

General

Britannia hoods help remove cooking smells, vapours and condensation and are designed for quiet operation.

As a general rule the hood should be activated before cooking commences. You will mainly use the lower and mid speeds during normal cooking, resorting to maximum speed when dealing with emergencies – such as burning the toast! Maximum speed is sometimes necessary when using all burners or when griddling meat as this can create excessive vapours.

To assist you when making comparisons between products, you will find against each model the noise levels and the performance in cubic metres per hour for the maximum and minimum speeds.

The performance of a hood is extremely important and is normally measured in cubic metres per hour, i.e. how much air is moved. All Britannia hoods have superior, powerful motors so it's well worth making comparisons before making your decision.

Correct airflow levels

Choosing the appropriate extraction power of the hood (airflow) generally depends on the size of the kitchen and the kind of cooking that takes place there.

The air capacity of a hood is expressed in cubic metres per hour (m3/h), and represents the quantity of air which the hood is able to extract at maximum speed, measured according to international standard IEC EN 61591.

To calculate the appropriate airflow level for your kitchen, multiply the volume of your kitchen by ten. For example: if your kitchen is 3 metres wide, 5 metres long and 2.7 metres high, your calculation would be (3 x 5 x 2.7) = 40.5 x 10 = 405. This would mean a hood with an extraction of 400 m3/h or more will achieve efficient ventilation of the room.

If you often cook fish, fried foods, grilled meat or other dishes which produce a large quantity of smoke, grease and odours, we advise that you select a hood with an even greater air capacity. Britannia offer a wide choice of hoods with air flow levels of up to 2000 m3/h.

Extraction

Ducting out or recycling? It is always preferable to use Britannia hoods as ducted models, i.e. ducted through an outside wall. Air is drawn into the hood, fats are trapped by the grease filter. Odours, fumes and condensation are then expelled to the outside.

On certain models you can choose to install the hood as a ducted model or a recycling model – we would only recommend that a hood is used as a recycling model if it is impossible to duct out. When using a hood as a recycling model, air is drawn into the hood and fats are trapped by the grease filter. The air then passes through charcoal filters to help absorb cooking odours and the purified air is recycled back into the kitchen.

It is realistic to assume that using a hood on recycling mode will circulate at least 30% less air than by ducting out – this is because the charcoal filters will restrict a certain amount of airflow. Charcoal filters are an optional extra unless otherwise indicated and will require replacing at least every 2/3 months or earlier with frequent use.

You'll enjoy a cleaner kitchen with a ducted hood - as steam, vapour, smoke and odours are quickly and efficiently removed. Your home will benefit from this improved environment – free from the lingering fumes and smells associated with cooking. Every Britannia hood is ultra efficient. Superbly designed for any style home - each of our high specification units is remarkably quiet during operation and Britannia renowned reliability comes as standard.

Charcoal filters are not required if you duct out. If a hood is used on recycling mode it will help reduce cooking odours but will not reduce steam or condensation. If you wish to reduce odours, steam and condensation, then you must duct out to expel these to the outside.

Height above hotplates – cooker hoods

Ideally the chimney hood should be positioned between 650mm to 750mm above the hotplate surface. Note that the chimney hood must not be positioned lower than 650mm. If you are using a Britannia back panel with ladle rack, the height is pre determined at 660mm.

Ducting

Try to plan your hood and cooker onto an outside wall in the kitchen if this is at all possible. By doing this, you will minimise the length of the ducting and maximise the hood performance.

All Britannia hoods have high extraction rates, therefore, using the correct size ducting is of paramount importance.

All Britannia hoods have outlets which accept 150mm diameter. Do not be tempted to use reducers and fit 125mm or 100mm ducting as this will dramatically reduce performance and increase noise levels. Where possible, do not use concertina type expanding 150mm ducting.

When planning your ducting run try to keep the number of bends to a minimum as this will also help maximise the hood performance. We suggest that you always utilise Britannia rigid circular ducting or 'Mega Duct' to optimise performance.

Note: Ducting must not be connected to any existing ventilation or flue system that is being used for any other purpose.

Recommended ducting lengths taking into account how many bends you require:

- One 90º bend allow 4 metres of ducting
- Two 90º bends allow 3 metres of ducting
- Three 90º bends allow 2 metres of ducting

Ducted hood in the same room as a fossil fuel burning appliance

The following is a requirement of UK and European legislation and is in the interests of your safety.

If the room where a ducted cooker hood is to be installed also contains a fossil fuel burning appliance such as a gas or oil central heating boiler, then its flue must be of the room sealed or balanced flue type. A ducted hood is not suitable for use in a room where any open flue is in use, as dangerous fumes of combustion can be sucked back into the room. This would include the following open flue appliances – central heating boilers, coal fires, log fires, gas fires, wood burning stoves, etc.

Therefore if you have an open flue fossil fuel burning appliance in your kitchen, you must select a hood that is capable of working on recycling mode.

Cooker hood – chimney kits

With the aid of the line drawings in the brochure and respecting the minimum distance between the cooker hotplate and underside of the hood, double check that everything will fit or ask your installer to check your sizes on your behalf. If you have any problems please contact the Britannia technical department who will be pleased to advise on all technical matters including coping with lower than average ceiling heights.

Canopy hood installations

These hoods are designed for fitting into wall cupboards above a cooker, or into the aperture of a canopy housing which can be of metal or cabinetry construction such as an over mantle arrangement. Sometimes a canopy hood is the ideal solution for positioning above a cooker that is sited in a disused chimney breast.

If you are having a canopy housing constructed, it will be beneficial to incorporate a catchment area into the underside of the housing – this would be a recess to hold and contain fumes, vapour, etc. before the canopy motor extracts these away.

If the underside of the canopy housing is totally flat, there is also a risk of fumes spilling around the front and/or sides of the canopy housing.

If the canopy housing is constructed in a combustible material it must be a minimum of 650mm above the hotplate.

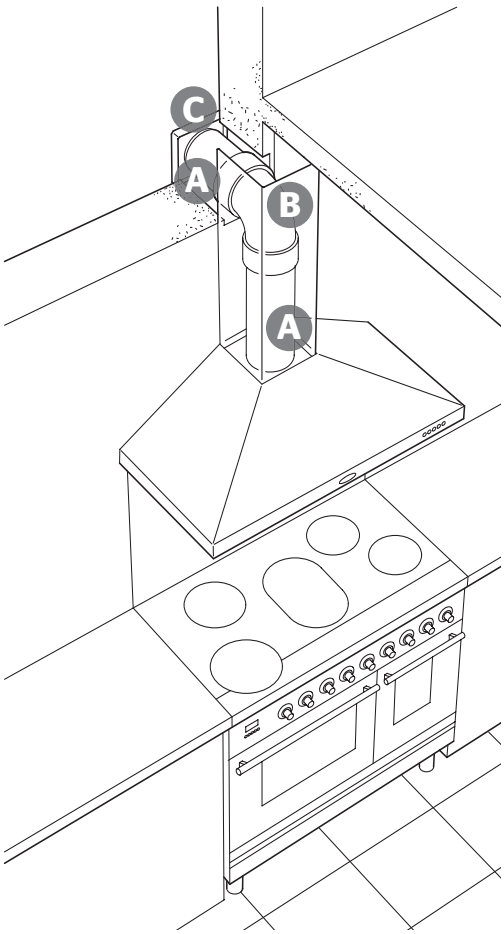
Hood Ducting Information

Hood fitted on an outside wall using 150mm diameter ducting

1 metre ducting kit – Duct 2609 comprises of:

- A One metre pipe - Duct/1100-6
- B 90° Bend - Duct/690
- C Wall vent - Duct/6900

Always try to position your cooker and hood on an outside wall. This makes for the easiest installation. It also minimises the ducting run length and maximises the hood's performance.

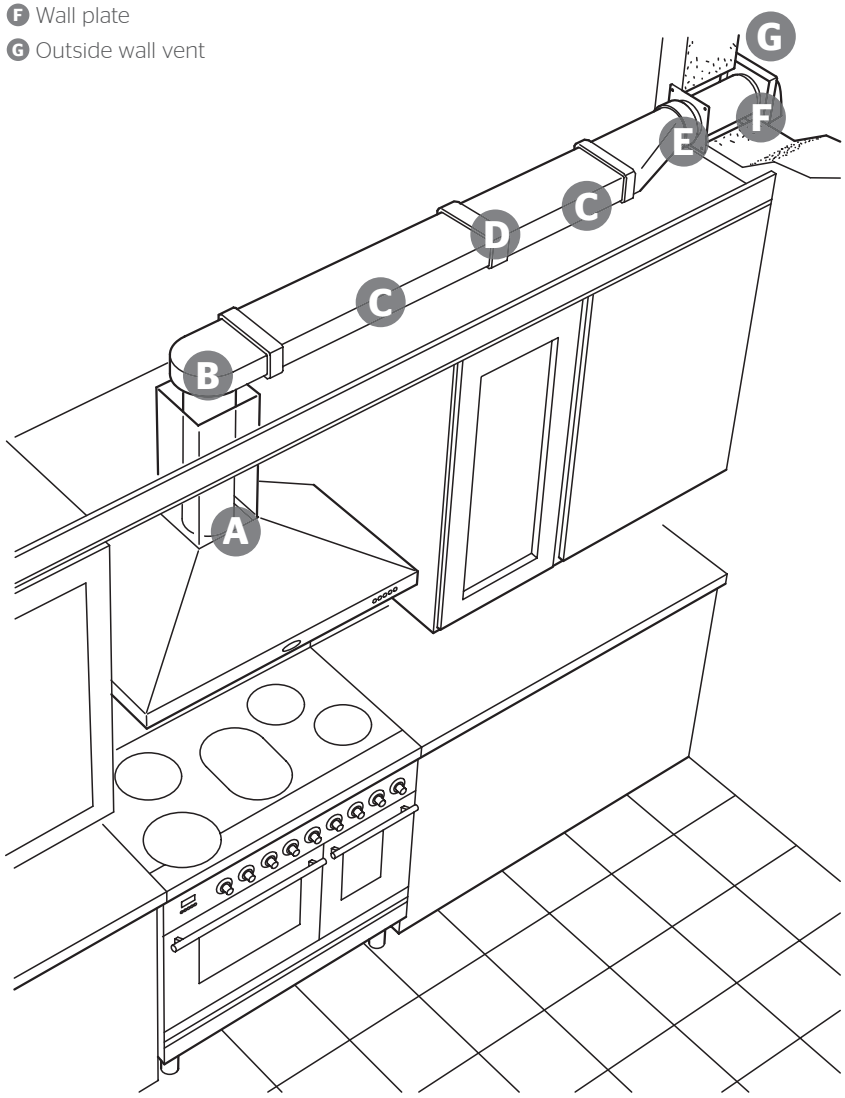


Hood fitted on an inside wall to run across top of units

'Mega Duct' kit – Duct 2652B comprises of:

- A 150mm pipe (cut to size)
- B Adjustable spigot 90° round* to rectangular bend
- C 1 Metre flat of channel (can be cut to size)
- D Flat channel connector
- E Rectangular to round adaptor
- F Wall plate
- G Outside wall vent

*The 90° bend should be fitted outside and above the flue of the chimney board. 'Mega Duct' can be boxed in to match kitchen and decorative flue sections.



Hood fitted on an inside wall using 150mm diameter ducting

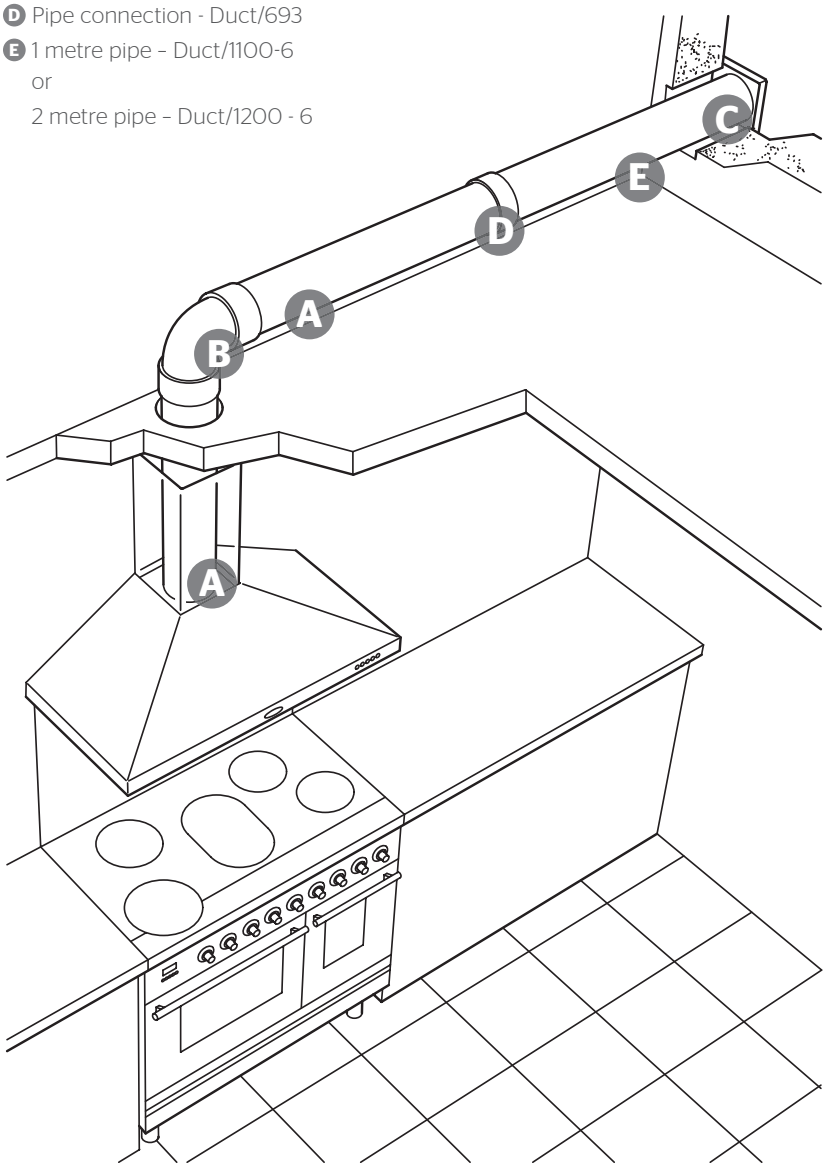
1 metre ducting kit – Duct 2609 comprises of:

- **A** One metre pipe - Duct/1100-6
- **B** 90° Bend - Duct/690
- **C** Wall vent - Duct/6900

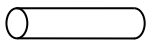
You will also need:

- **D** Pipe connection - Duct/693
- **E** 1 metre pipe – Duct/1100-6
  or
  2 metre pipe – Duct/1200 - 6

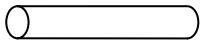
Sometimes this is the ideal solution for kitchens with a false ceiling or for use in a bungalow. If being used in a house, check you have enough space. Check the direction of joists. Do not cut holes through joists.



1 metre pipe 150mm diameter Duct/1100-6

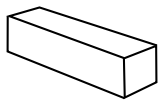


2 metre pipe 150mm diameter Duct/1200-6

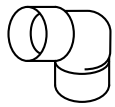


1 metre and two metre pipes can be cut to desired length.

1 metre flat channel Duct/910

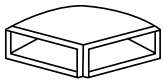


90º bend 150mm diameter Duct/690

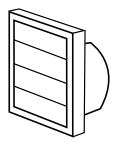


To obtain the best possible extraction performance use 150mm diameter ducting. Wherever possible utilise rigid circular pipe or 'Mega Duct' ducting – both types are available via your Britannia dealer. Where possible, do not use expanding concertina type ducting as this is not smooth on the interior and can cause air flow restrictions. Do not use ducting that has a smaller diameter than 150mm as this will reduce extraction rates and can increase noise levels.

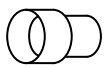
Horizontal bend Duct/950



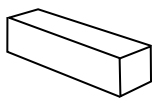
Wall vent with gravity flaps Duct/6900



Pipe connector Duct/693

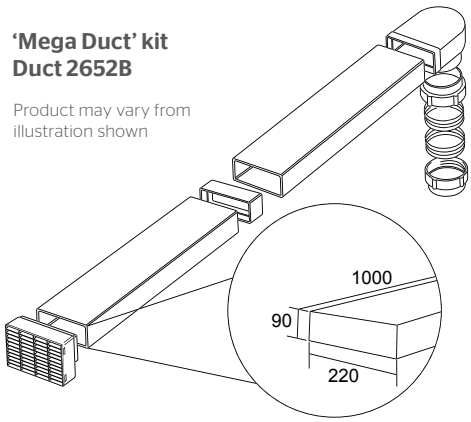


Flat channel connector Duct/920



'Mega Duct' kit Duct 2652B

Product may vary from illustration shown



Please note ducting kits and ducting components are optional accessories and have to be ordered – they are not supplied with the hood.

Wall mounted hoods

Arioso

2 YEAR GUARANTEE

ASC

Designed for ducting out or recycling

- The intelligent ASC system
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Suitable for use with back panel
- 2 x halogen lamps 20 watts

When recycling you will require

- Recycling charcoal filter – CASS x1

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH^{2}0	34	41	45	46
Input - watts	125	160	200	250
Noise level - dbA**	40	49	56	59

Size options

Available in 90cm, 100cm, 110cm or 120cm

Colour options

Stainless steel | Gloss cream | Gloss black | Gloss red

Spiritoso

2 YEAR GUARANTEE

ASC

Designed for ducting out or recycling

- The intelligent ASC system
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- 2 x halogen lamps 20 watts

When recycling you will require

- Recycling charcoal filter – CASS x1

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH^{2}0	34	41	45	46
Input - watts	125	160	200	250
Noise level - dbA**	40	49	56	59

Size options

Available in 90cm or 100cm

Colour options

Stainless steel

ASC Advanced Sensor Control

ASC hoods are fitted with a sensor that detects steam, vapours, smoke and odours generated by cooking. This makes the hood fully automatic and no manual intervention is required. When the sensor no longer detects odours, steam or smoke the hood continues to operate for a further few minutes to ensure all residual odours have been eliminated before turning itself off.

Further features of ASC include:

- The sensitivity level of the ASC System can be easily adjusted to suit your personal needs
- The ASC can temporarily be changed by hand
- The hood can be changed from ASC System to manual operation at the touch of a button

Latour

2 YEAR GUARANTEE

Designed for ducting out or recycling

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x halogen lamps 20 watts
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require

- Recycling filter kit – CT-KIT (90cm/100cm/110cm x 2, 120cm x 3) charcoal filters are supplied with kit
- Replacement charcoal filter – W0424-KF3 (90cm/100cm/ 110cm x 2, 120cm x 3)

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3	4
Air capacity cubic metres per hour*	300	500	700	1000
Pressure mmH^{2}0	24	39	49	55
Input - watts	100	125	160	250
Noise level - dbA**	30	40	45	52

Size options

Available in 90cm, 100cm, 110cm or 120cm

Colour options

Stainless steel

Latour (2tone)

2 YEAR GUARANTEE

Designed for ducting out or recycling

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x halogen lamps 20 watts
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require

- Recycling filter kit – CT-KIT (90cm/100cm/110cm x 2, 120cm x 3) charcoal filters are supplied with kit
- Replacement charcoal filter – W0424-KF3 (90cm/100cm/ 110cm x 2, 120cm x 3)

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3	4
Air capacity cubic metres per hour*	300	500	700	1000
Pressure mmH^{2}0	24	39	49	55
Input - watts	100	125	160	250
Noise level - dbA**	30	40	45	52

Size options

Available in 90cm, 100cm, 110cm or 120cm

Colour options

Matt black	with stainless steel
Matt cream	with stainless steel
Matt burgundy	with stainless steel
Gloss black	with stainless steel
Gloss cream	with stainless steel
Gloss red	with stainless steel

* Performance data according to Standard EN61591. Free air delivery
**Noise level according to Standard IEC60704-2-13 method
All noise level – dbA figures are tested on ducted hoods

See pages 64 and 65 for recommended hood ducting information

Wall mounted hoods

Omaggio

2 YEAR GUARANTEE

Designed for ducting out or recycling

- Quick release dishwasher proof grease filter
- Convenient alarms that tell you when to clean the grease filters and when to replace the charcoal filters
- 5 x LED 15 watts

When recycling you will require

- Recycling charcoal filter – R216005 x 1

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3	4
Air capacity cubic metres per hour*	320	378	510	950
Pressure mmH^{2}0	32	41	46	51
Input - watts	88	117	138	302
Noise level - dbA**	41	45	51	65

Size options

Available in 90cm or 100cm

Colour options

Black glass with stainless steel chimney

Brioso

2 YEAR GUARANTEE

Designed for ducting out or recycling

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x 40 watts lights

When recycling you will require

- Recycling charcoal filters – 190 x 2

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3
Air capacity cubic metres per hour*	500	650	800
Pressure mmH^{2}0	41	44	46
Input - watts	160	200	250
Noise level - dbA**	48	54	58

Size options

Available in 90cm or 100cm

Colour options

Stainless steel
Matt cream
Gloss black
Matt burgundy
Matt black

Canopy hoods

Latour canopy

2 YEAR GUARANTEE

Designed for ducting out or recycling

- Quick release dishwasher proof grease filters
- 2 x halogen lamps 20 watts (115cm version has 3)
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require

- Recycling filter kit – CT-KIT-C x 2, charcoal filters are supplied with kit
- Replacement charcoal filter – W0423-K4 x 2

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3	4	
Air capacity cubic metres per hour*	300	500	700	1000	x2
Pressure mmH^{2}0	24	39	49	55	x2
Input - watts	100	125	160	250	x2
Noise level - dbA**	30	40	45	52	+3dbA

Size options

Available in 95cm or 115cm

Colour options

Stainless steel

Intimo canopy

2 YEAR GUARANTEE

ASC

Designed for ducting out or recycling

- The intelligent ASC system, see page 66
- Size: 70 x 28.5cm
- Cut out size: 67.6 x 26.1cm
- 2 x halogen lamps 20 watts
- Suitable for use with 90cm and 100cm range cookers

When recycling you will require

- Recycling charcoal filters – 190 x 2

When ducting out you will require

- Ducting outlet size 150mm (diameter)

Speed	1	2	3	4
Air capacity cubic metres per hour*	340	520	690	750
Pressure mmH^{2}0	36	42	45	46
Input - watts	120	150	190	250
Noise level - dbA**	38	48	54	58

Size options

Available in 70cm

Colour options

Stainless steel

* Performance data according to Standard EN61591. Free air delivery
**Noise level according to Standard IEC60704-2-13 method
All noise level – dbA figures are tested on ducted hoods

See pages 64 and 65 for recommended hood ducting information

mperature
set temp
water
crushed ice
cubed ice
refrigerator
3 °C is recommended

Montana

Britannia quality is not just confined to cooking; the Montana fridge-freezer is designed to keep your food fresh and full of flavour. Available in four colours to complement our oven range, the American style Montana ensures fruit and veg stays crisp and juicy in the humidity crisper, while the Sweetspot shelf serves up ready to eat ice cream.

Montana

FF-MONTANA-S

2 YEAR
GUARANTEE

Information

Environment

The Montana is A+ rated for energy efficiency. The doors have a stop position to allow for easy loading and unloading of food but, if left partially open, the doors will automatically close and seal. A door alarm can be activated which will sound if either door remains fully open for longer than three minutes – preventing unnecessary loss of cold air.

The digital temperature controls for the Montana are located on the water dispenser control panel on the outside of the fridge, so there is no need to open the door and lose cold air when adjusting the temperature.

To protect the environment all our fridge-freezers are also CFC/HCFC free.

Space

Combining the latest in American refrigeration technology and lots of space, the Montana has a generous capacity of 23 cu.ft. That's around 2 cu.ft more than the average fridge freezer – the equivalent of approximately 110 soda cans!

Features

- Generous capacity of 23 cu.ft
  Fridge: 15.87 cu.ft
  Freezer: 7.13 cu.ft
- A+ rating for energy efficiency
- Electronic ice and water dispenser with child lock
- Integrated ice maker
- Sweetspot shelf
- Built-in water filter
- Humidity crispers
- ClimateKeeper air tower
- Frost guard technology
- Door alarm

Supplied with

Fridge:

- 3 slide-out spill-proof tempered glass shelves
- Sealed clear crisper and adjustable humidity crisper
- 2 adjustable and 2 standard door compartments and 1 dairy compartment

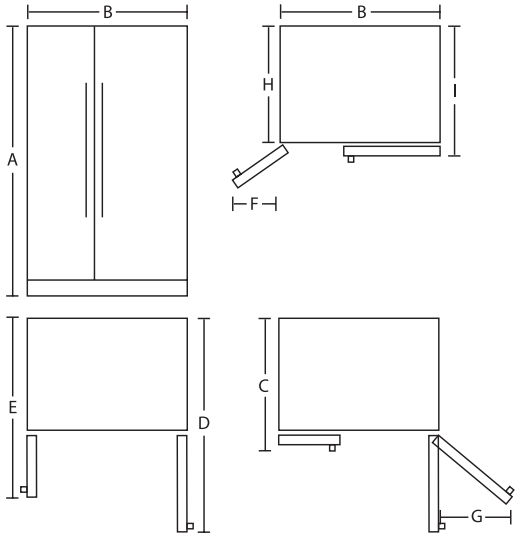
Freezer:

- 2 slide-out spill-proof tempered glass shelves
- 2 slide-out drawers
- 5 standard door compartments

Dimensions

Key

A Overall height
B Overall width
C Overall depth
D Depth with fridge door open at 90˚
E Depth with freezer door open at 90˚
F Clearance freezer door open
G Clearance fridge door open
H Depth excluding doors
I Depth excluding handles



Total capacity	23 cu.ft (643 litres)
Capacity fridge	15.87 cu.ft (379 litres net)
Capacity freezer	7.13 cu.ft (170 litres net)
Overall height (A)	1805mm
Overall depth incl handle (C)	746mm
Cabinet depth excluding doors (H)	610mm
Depth excluding door handles (I)	690mm
Depth with fridge door open 90˚ (D)	1168mm
Depth with freezer door open 90˚ (E)	1040mm
Overall width (B)	915mm
Clearance fridge door open (G)	460mm
Clearance freezer door open (F)	390mm
Air clearance – freestanding	5mm
Air clearance – built-in	25mm
Approx shipping weight	172KG
Energy rating	A+
Energy consumption	448kWh/year
ISO temperature rise time	5.46hrs
Freezer star rating	4
Freezer capacity (Kg/42hrs)	12.0Kg/24hrs
Noise (dbA)	47

Montana

FF-MONTANA-S

2 YEAR
GUARANTEE

Whats inside

Description

1 **Electronic ice and water dispenser with child lock** on p72

Dispenses crushed or cubed ice and chilled filtered water from the front of the fridge. A child lock can be activated to prevent children from using the ice and water dispenser.

2 **Built-in water filter**

Located inside the fridge and very easy to replace. The water filter needs replacing every six months.

3 **Integrated ice maker**

Automatically senses when more ice is needed, and draws on the filtered water supply as necessary. The ice market can produce over 130 cubes in 24 hours – great when you're planning a party!

4 **Sweetspot shelf**

Never run out of essentials... like ice cream! This **star rated freezer shelf gives you that all-important extra storage and serves up delicious ready-to-eat ice cream.

5 **Humidity crispers**

Special seals reduce air movement in the crisper drawer, allowing fruit and vegetables to stay fresh and crispy for longer by retaining moisture levels.

6 **ClimateKeeper air tower and MultiFlow air system**

Delivers cold air on two levels, ensuring a consistent temperature and keeping your food fresh and tasty throughout the fridge. Sensors help maintain the temperature.

7 **Frost guard technology**

Super freezes food before starting a defrost cycle and minimises the risk of freezer burn. A defrost cycle is run automatically and only when needed, ensuring fridge and freezer remain frost free.

Adjustable humidity crisper

Adjustable door compartments

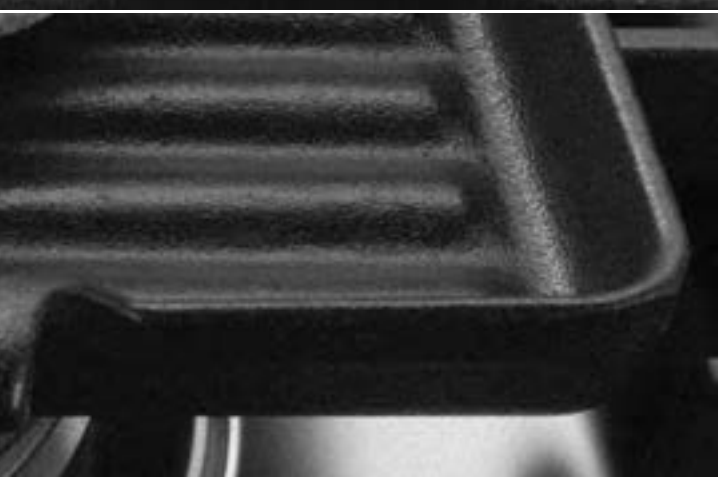
Slide out drawers

Slide-out spill-proof shelves

Electronic ice and water dispenser

Colour options

Stainless steel	FF-MONTANA-S
Gloss black	FF-MONTANA-B
Gloss cream	FF-MONTANA-C
Gloss red	FF-MONTANA-R



Accessories

Whether it's items to enhance your cooking experience or innovative cleaning products that help keep your Britannia oven looking its best, our range of accessories are designed to make your life easier.

Accessories

Griddle

This solid cast iron griddle simply sits on top of a standard pan support. It is ideal for griddling all types of food that would be traditionally grilled.

- Half of the griddle has a flat cooking surface and is ideal for cooking eggs, drop scones, Welsh cakes, etc.
- The other half of the griddle is ribbed and is ideally suited for searing meats.

Style	Order code
Cast iron griddle - half flat/half ribbed	BAC-GRID

Chef Top and Stainless Steel Griddle

Britannia offers a healthy cooking option with the professional Chef Top centred around the teppanyaki style of cooking. This fantastic feature not only helps the domestic gourmet revolutionise the entire cooking experience of creating a stir-fry, it is also fantastic for cooking breakfasts and a wealth of main courses.

The Chef Top is available for all Britannia range cookers. The 120cm Delphi and Fleet models also include an electric stainless steel griddle as standard. This can be used in the same way as the Chef Top.

Style	Order code
Chef top	BAC-CHEFTOP

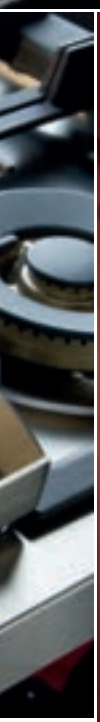
Telescopic runners

Delphi and Fleet models include one pair of telescopic runners as standard, which can be used at any shelf level. Additional pairs can be purchased which are suitable for use in all Britannia ovens.

Even when fully extended, the telescopic system is safe, providing a convenient way of serving directly from the grill pan or oven tray.

Telescopic runners are suitable for use in conjunction with the shelves and oven trays supplied as standard.

Style	Order code
Telescopic runners	BAC-KGS-UN



Splashback

Britannia splashbacks fit behind your cooker and are a practical, stylish touch to complete your kitchen. Stainless steel splashbacks are available in 90, 100, 110 and 120cm widths and are 66cm high. All come complete with a useful ladle rack (utensils not included).

Style	Order code
90cm Stainless steel	BP/AP4
100cm Stainless steel	BP/AP100
110cm Stainless steel	BP/AP110
120cm Stainless steel	BP/AP120

Accessories

Plinth kit

These three-sided kits (available in sizes from 90-120cm cooker widths) simply slide beneath your cooker to conceal the adjustable legs. Please note these cannot be used with the extra high legs and are not suitable for XG models.

A plinth kit is 14cm in height and will only fit under your cooker if the legs are at 14.5cm or above. Available in stainless steel, gloss black, gloss red, gloss cream, matt black, matt burgundy and matt cream.

Size	Order code
90cm	BPL-90†
100cm	BPL-100†
120cm	BPL-120†

†Please state colour.

Stainless steel	Matt black
Gloss black	Matt burgundy
Gloss red	Matt cream
Gloss cream	

Stay-clean oven liners

Stay-clean liners help keep your oven like new. Simply heat the oven to maximum temperature for 45 minutes from time to time. They are standard on Delphi and Fleet range cookers.

Size	Order code
30cm	BAC-SCLBRIT30
40cm	BAC-SCLBRIT40
60cm	BAC-SCLBRIT60
90cm	BAC-SCLBRIT90

Cast iron wok support

This useful accessory is simply placed over the pan support. The cast iron wok support can be used with round-bottomed woks and round-bottomed balti pans. In general, flat-bottomed woks will be stable on the pan support without this accessory. They are standard on Delphi and Fleet models.

Item	Order code
Cast iron wok support	BAC-WOK

Extra high legs

All Britannia cookers (except for XG models) are supplied with four adjustable legs making the cooker fit with the majority of kitchen furniture heights (87-91cm).

Extra high adjustable legs are available as an optional extra to fit kitchen furniture of 88.5-94.5cm. (Please note, plinth kits are not suitable for use with these extra high legs).

Item	Order code
Extra high legs	BAC-LEGS

E-cloth® kitchen pack*

E-cloth® microfibre cloths provide smear-free cleaning without the use of chemicals. Perfect for stainless steel, glass and coloured surfaces. Comprises 1 general purpose cloth and 1 glass/polishing cloth.

Item	Order code
E-Cloth kitchen pack	AC/E/CLOTH

Cleaning kit*

The exclusive cleaning kit comprises:

- 'Super Sheen' stainless steel cleaner
- 'Oven Bright' for enamelled oven areas (not for stay-clean liners)
- 'Cristal Shine' window and glass cleaner
- 'Total Extra' strong degreaser
- 'Metal Polish' for burner components
- Available by mail order only.

Item	Order code
Cleaning kit	CLEANING KIT/1

*These products need to be ordered via our service department.

Bake-O-Glide™ Chef Top liner

This liner has been exclusively designed by Bake-O-Glide™ for the Britannia Chef Top. The non-slip backing and easy to clean surface make cooking a pleasure, and help to keep your Chef Top looking pristine. (One Chef Top liner is included with the purchase of the Chef Top accessory).

Bake-O-Glide™ oven tray liners

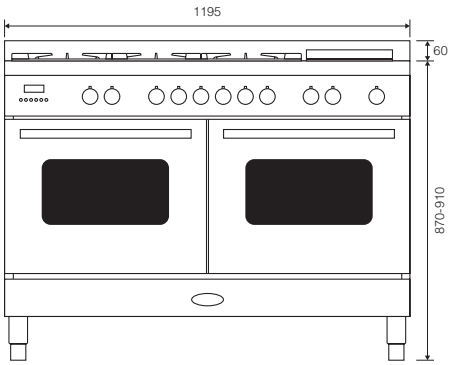
Designed to perfectly fit the Britannia oven and grill trays, these liners make cleaning effortless. Use for everything from roast potatoes to pizzas and meringues for trouble-free cooking. Also ideal for use with the rotisserie. Available in sets for all range cooker sizes.

Size	Order code
Bake-O-Glide Chef Top liner	BAC-BAKE-C
Bake-O-Glide 90cm single oven tray liner	BAC-BAKE-9S
Bake-O-Glide 90cm twin oven tray liners	BAC-BAKE-9T
Bake-O-Glide 100cm twin oven tray liners	BAC-BAKE-10
Bake-O-Glide 120cm twin oven tray liners	BAC-BAKE-12
Bake-O-Glide 100cm/110cm XG twin oven and grill tray liners	BAC-BAKE-XG

Range cooker

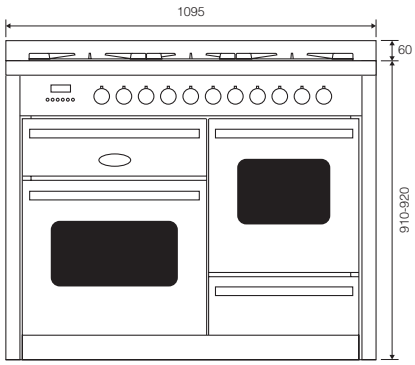
Dimensions

120cm*



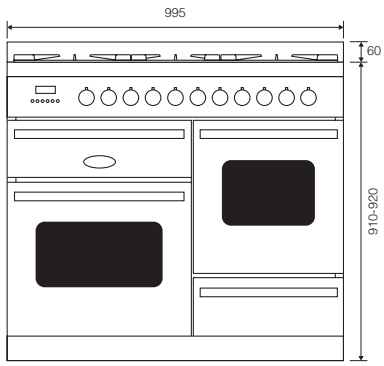
Front 60/60 split ovens

110cm XG*



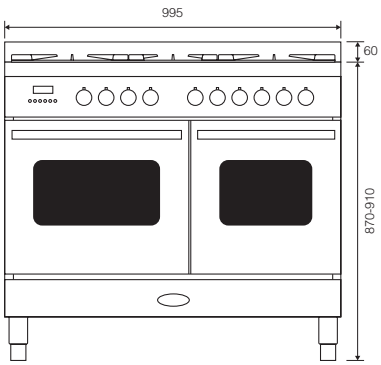
Front 60/40 split ovens

100cm XG*



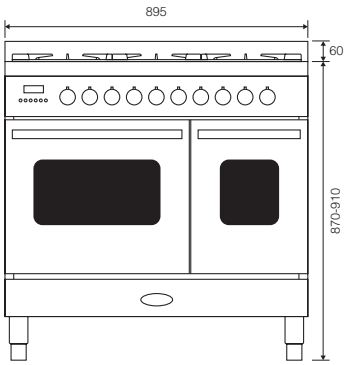
Front 60/40 split ovens

100cm



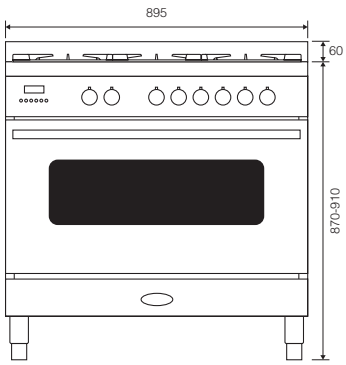
Front 60/40 twin ovens

90cm



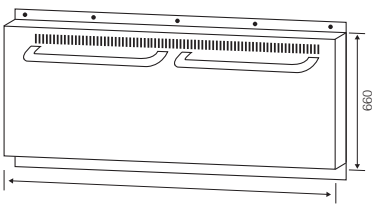
Front 60/30 twin ovens

90cm



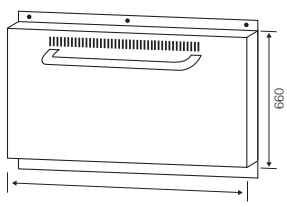
Front single oven

Splashback
Available in 1200mm

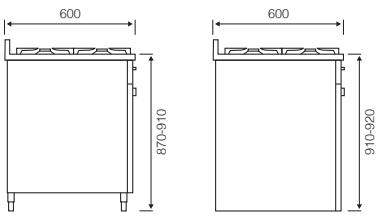


*Available in Delphi and Fleet models only

Splashback
Available in a range of widths:
900mm, 1000mm and 1100mm



Sides



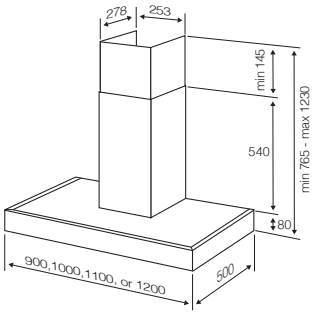
Side Side XG

(all ovens have the same side dimensions except XG)

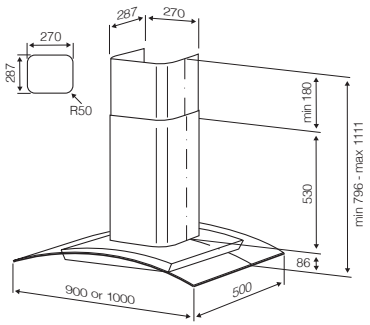
Hoods

Wall mounted dimensions

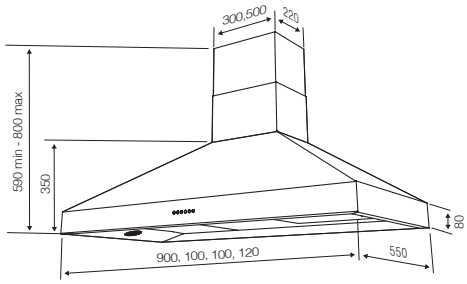
Arioso



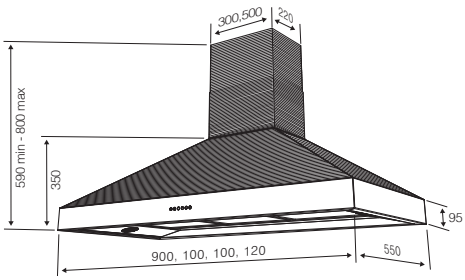
Spiritoso



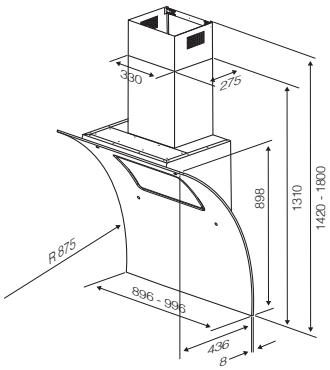
Latour



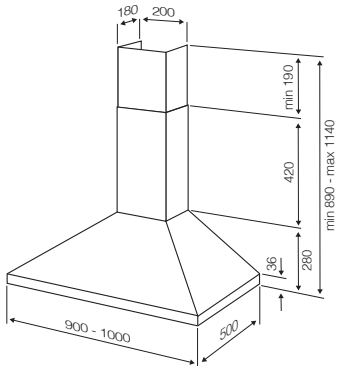
Latour 2tone



Omaggio

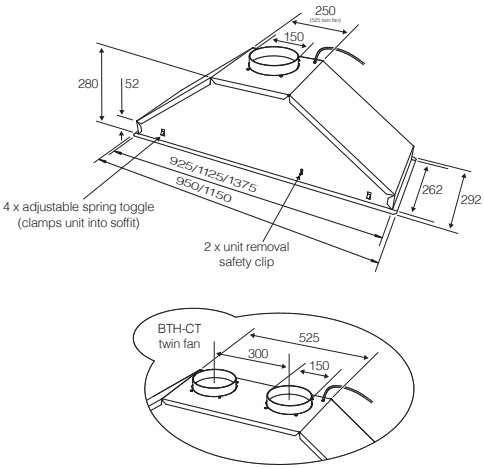


Brioso



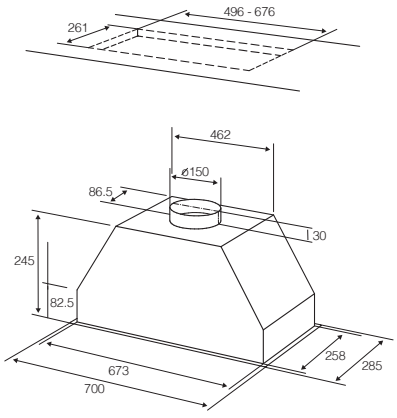
Canopy dimensions

Latour



Soffit opening: Width 930/1130 x depth 266mm
Soffit thickness: Min15mm - max 22mm

Intimo



Delivery and installation

Britannia employs its own dedicated delivery and installation teams to ensure Britannia cookers get the professional attention they deserve.

Pre-installation

Dual fuel cookers must be installed by a GAS safe registered engineer in accordance with gas safety regulations. The gas hotplate is manufactured for use with natural gas, but can be converted to LPG (bottled gas). Conversion to LPG can be completed by Britannia. Make sure your order clearly states that conversion to LPG is required.

Kitchen cabinets may be fitted flush to the sides of the cooker, but to allow for cleaning and servicing a 2.5mm gap is recommended on each side. For safety, the worktop or kitchen cabinets must not protrude beyond the height of the cooker hotplate frame.

For further information, call our experienced technical team on 0844 463 9705 (option 1).

Where to buy your Britannia

To ensure you receive the best service, we have appointed Britannia retailers throughout the UK and Ireland. Visit www.britannialiving.co.uk/local-dealer.

Britannia appointed retailers are selected carefully and undergo thorough product training to ensure they have the required expertise and knowledge.

Delivery

Britannia delivery teams are experienced in transporting and handling range cookers. Range cookers are heavy and should be handled by at least two people. They should never be dragged by the oven handles as damage may occur.

All Britannia appointed retailers will be able to arrange delivery and installation of a range cooker by a Britannia employed team.

2 YEAR
GUARANTEE

All Britannia appliances are guaranteed for two years. Extended five year warranties are available. Your Britannia retailer can give you full details. Please note that all guarantees and warranties relate to domestic installations only and not to commercial premises.

All the information within this brochure is correct at the time of printing for upto date information please visit our website www.britannialiving.co.uk

Aftersales service

A team of Britannia employed engineers is available throughout mainland UK to look after your cooker. Only our engineers will be able to supply you with genuine Britannia parts, ensuring you will enjoy many years of cooking on your Britannia.

As a Britannia owner you will find the Britannia website (www.britannialiving.co.uk) a convenient and valuable source of information. You can find details on accessories, cooking and cleaning tips to enhance your cooking experience.

A Britannia cooker will give you many years of cooking pleasure. Should you unexpectedly experience a problem, you can access the Frequently Asked Questions page on our website, request an engineer or call 0844 463 9705 (option 1).

Britannia Home Economist

If you have any cooking queries, or if you are looking for some culinary inspiration, you can contact Britannia's Home Economist via our website at www.britannialiving.co.uk

Enjoy your cooking!

Glossary

A rated efficiency
Energy efficiency is rated from class A to G with A being the most energy efficient and, therefore, the most environmentally friendly class. Energy efficient appliances are cheaper to run. All Britannia ovens are A rated.

Air capacity
Air capacity indicates the amount of air a cooker hood can extract from your kitchen (expressed in cubic metres per hour). If you have a Chef Top or if you regularly cook on more than four electric zones or gas burners, an air capacity of at least 700 m3/h is recommended.

All electric cooker
Cooker with one or more electric ovens and an electric hob.

ASC
The Advanced Sensor Control (ASC) automatically switches a cooker hood on when steam, gas or smoke is detected. Once vapours are no longer detected operation continues for a few minutes longer before automatically switching off. See page 66.

Bake-o-glide™ liners
Easy-to-clean liners which fit Britannia oven trays or Chef Top. A liner is included with the purchase of the Chef Top accessory. See page 81.

Canopy hood
A cooker hood which fits flush into a recess such as chimney breast or wall cupboards above a cooker or hob. See page 69.

Cast iron wok support
Special support for round-bottomed woks. These are not required for flat-bottomed woks.

Wok support rings are included with Delphi and Fleet models but can be purchased separately for Q Line and Wyre models. See page 80.

Charcoal filter
These filters capture grease when a hood is used in recirculation (recycling) mode. These are not required when a hood is ducted out. Charcoal filters need to be bought separately and need to be replaced regularly.

Chef Top
Versatile solid stainless steel hotplate which provides a healthy way to cook. Available as an optional accessory for all gas hobtops.
A Bake-o-glide™ liner is included with the purchase of the Chef Top. See page 78.

Chimney hood
A wall mounted hood with a chimney or flue to house the ducting. Britannia offer a range of styles.

Colourange
A unique, bespoke colour-matching service for range cookers and hoods. See pages 58-59.

Cooking zone
The part of an electric hob which generates heat and on which the pan is placed.

Dual fuel
Cooker with one or more electric ovens and a gas hob.

Dual wok burner
Powerful gas burner that is ideal for woks, large frying pans or saucepans.

Ducting
Pipework used to extract air from the kitchen to the exterior of the house. A hood is more effective if it is ducted rather than in recirculation (or recycling) mode. All Britannia hoods use ducting with a width of 150mm diameter. See pages 64-65.

Electric griddle
Stainless steel electric griddle which appears as standard on 120cm Delphi & Fleet hotplates.
See page 78.

Electronic programmer
As well as having a 24 hour clock and minute minder, Britannia cookers feature an electronic programmer and minute minder which allows you to program the main oven to start and finish at certain times.

Flame failure device
Safety device which shuts off the gas supply to a burner if the flame is accidentally extinguished. All Britannia gas hobs come with flame failure devices.

Gas burner
Gas jets on which a pan is placed on a gas hob or which is used to heat a Chef Top or griddle.

Grease filter
Aluminium cooker hood filter which captures grease and which can be cleaned in the dishwasher or by hand. The grease filters form an intrinsic part of the hood and come as standard.

Griddle
Solid cast iron griddle which sits on top of a standard pan support. Ideal for any type of food that is traditionally grilled. Griddles can be purchased from the Britannia service department. See page 78.

Health Check
"MOT" for your Britannia range cooker carried out by a Britannia engineer. Call 0844 463 9705 (option 1).

Height adjustable legs
These legs come as standard and allow the cooker height to be adjusted from 870mm to 910mm. Extra high legs can be purchased to fit kitchen furniture up to 945mm. Height adjustable legs are not available for XG range cookers (see "leveling feet" below).

Hob/Hotplate
Surface generating heat, on which pans and/or griddles can be placed. A hob is part of a range cooker.

Induction
New technology for electric hob cooking which is controllable, safe and energy efficient. See page 6.

Leveling feet
These allow the height of XG range cookers to be adjusted from 910mm to 920mm. Leveling feet come as standard for XG range cookers and are not available for other range cookers (see "height adjustable legs" above).

LPG convertible
All Britannia gas hobs can be converted to use bottled gas (LPG). See page 6.

Meat probe
Food probe which connects to the inside of the oven and is inserted into a joint of meat to monitor the core temperature via the automatic programmer/clock display. (Delphi models only).

Multifunction oven
An oven that features both true fan/fan assisted and conventional cooking functions. All Britannia main ovens are multifunctional. See page 4-5.

Noise level
Decibel rating for the noise made by the motor of a cooker hood. 60-70 decibels equates to normal conversation.

Pan supports
Made from solid cast iron, pan supports sit over one or two gas burners on the hob and support the weight of a pan.

Plinth kit
3-sided kit which conceals cooker legs. These need to be purchased separately and cannot be used with extra high legs or XG models. See page 80.

Quickstart
This unique Britannia feature allows the oven to reach the required temperature in half the standard heating time.

Range Cooker
A freestanding cooker incorporating single or twin ovens and a hob in one unit.

Recirculation/Recycling
Alternative mode of installing a hood if ducting out is not an option. The air is cleaned via the charcoal filter and then blown back into the room.

Roof tray
Enamel tray which sits above the grill element and can be removed for easy cleaning.

Rotisserie
Oven feature for spit-roasting meat. The rotisserie turns slowly with minimum spitting and self-bastes the meat. Available on all range cookers apart from 90cm single and 120cm range cookers. See page 4-5.

Splashback
Splashback which fits on the wall behind the cooker and below the hood. See page 79.

Stay-clean liners
Catalytic liners (for the oven back and sides) which reduce the need for cleaning the oven. See page 80.

Telescopic runners
Oven runners which can be fully extended to allow safe and convenient serving straight from the oven tray. Telescopic oven runners can be purchased separately. One set is included with Delphi and Fleet models. See page 78.

Thermostatic cooling fan
Fan built behind the oven fascia which prevents the fascia from overheating.

Triple glazed doors
Oven doors with 3 layers of glass to retain heat and noise.

Wall-mounted hood
A cooker hood which is installed against the wall above a hob. See pages 66-68.

Warranty
Britannia products are guaranteed for 2 years covering parts and labour. Conditions apply – See page 84.

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Your life. Our passion

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